DESSERTS & CHEESE

Yorkshire forced rhubarb & custard creme brûlée,
vanilla poached rhubarb compote 12.00

Spiced chocolate mousse, coffee gel, macerated citrus fruits,
hot vanilla caramel sauce 13.00

Warm mixed berry souffle tart, raspberry caramel, berry crumble,
white chocolate ripple ice cream 13.00

Caramelia milk chocolate & pecan marquise, pecan praline ganache,
maple bourbon ice cream 12.00

Chocolate & mango truffle mousse torte, mango cremeux,
caramelised mango ice cream (vg) 14.00

Lemon & bergamot sorbet, elderflower, apple & pear spheres, lemon fennel gel,
poppy seed tuille 13.00

French artisanal Brie & goats cheese selection, cheddar crackers,
walnut cheese bread, apple & grape chutney 16.00

Ice cream & sorbets – selection of the day (v)
per scoop 4.00

FABERGÉ

Golden Fabergé Egg
White chocolate shell with passion fruit & mango mousse,
mango & lime compote, lemon cake, coconut caramel ice cream 18.00

DESSERT WINE

Moscato d'Asti 'Alasia', Araldica, Piemonte, Italy 2023	100ml	8.00
Fresh and lively. Crushed grapes, sherbet, Turkish delight	75cl	53.00
Cerons, Chateu de Cerons 2018	100ml	13.50
Rich and sumptuous. Honey, bitter orange, saffron	37.5cl	47.00

PORT

Graham's Six Grapes NV	100ml	8.00
Rich and spicy. Plum, black cherry, prune, raisin	75cl	53.00
Tawny 10yo Port, Graham's NV	100ml	10.50
Intense and complex. Dried fruits, toffee, spice	75cl	68.00